

The Swan Inn

A La Carte Menu

Tuesday - Saturday



100% Local steaks, sharing platters & speciality meat from small producers...

Working closely with local suppliers, we use our skills in the kitchen to showcase local, wild and high welfare meat on our Butcher's Block Menu.

Every day, our chefs butcher and prepare the daily selection of steaks and sharing platters. Embedded in our 'Farm to Fork' philosophy, we know how the meat is grown and raised at every stage from farm to fork.

To Start

Soup of the Day £4.50

Croutons and pea shoots

Smoked Salmon Roulade £5.95

Granny smith apples, avocado, pea shoots, crispy smoked oyster and brown bread

Whipped Goats Cheese £4.95

Pickled beets, honey roasted figs and artichoke

Heritage Tomatoes £4.95

Mozzarella, basil and olive oil powder

Grilled Asparagus £5.95

Breaded egg, crisp ham and San Marzano olive oil

Sharing Plates

Whole Baked Camembert £10.95

Artisan bread, garlic and rosemary

Antipasti Board £12.50

Chorizo, Parma ham, mortadella, salami, sundried tomatoes, olives, mozzarella and artisan bread

Main Courses

Breast of Duck £13.95

Sweet potato puree, fondant leeks, baby carrots, pea shoots and jus

Sea Trout £12.95

Shellfish and samphire risotto

Rump of Lamb £14.95

Charred onion, baby vegetables, mint gel, nasturtium leaves and jus

Loin of Cod £12.95

Bean ragout, red wine chorizo, and spring onion

Wild Mushroom Risotto £11.50

Parmesan crisps

Sauces & creams

£2.50 each

Peppercorn, blue cheese, demi glaze, Jack Daniels

Side Orders

All sides £3 each

Hand cut chips, French fries, seasonal vegetables, classic Caesar salad, Slaw, new potatoes, mixed salad

Dessert

Sable Breton £5.95
Vanilla Cream, fresh raspberries and vanilla ice cream

Vanilla Panna Cotta £5.95
Rhubarb textures, crumble and basil

Honey Roasted Peach £5.95
Mandarin sorbet, spearmint and violas

Trio of Ice Cream or Sorbet £5.50
Please ask for today's flavors

Cheese Selection £6.95
Please ask for today's cheeses with crackers, chutney

After Dinner Drinks

Espresso £2.25

Double Espresso £2.75

Cappuccino £2.95

Latte £2.95

Americano £2.95

Flat White £2.95

Liquor Coffee £6.00

Whisky, Baileys, Rum, Tia Maria, Disaronno, Brandy

Double up your Liquor for £1.50

Book in advance to enjoy our quintessentially English afternoon tea

Enjoy Chef Daniel's signature selection of freshly prepared finger sandwiches, scones smothered in jam along with lashings of cream, followed by freshly baked homemade cakes served with your choice of tea or coffee.

For a real treat, add a glass of Gocce di Favola Prosecco, or push the boat out and celebrate with a bottle of Champagne Bernard Remy Carte Blanche Brut.

Afternoon Tea - £12.95pp. Add Prosecco for £4.25 per glass.

Afternoon teas must be booked in advance and are available:

Friday and Saturday 3.00pm – 5.00pm

In our kitchen, we prepare & handle a range of foods that may cause an allergic reaction and whilst we cannot guarantee that a dish is completely free from any allergens/ specific ingredients, if you notify your server when ordering we will take reasonable steps to minimize the risk of cross contamination when preparing your food.